

2 FOR 1  
MENUS

MONDAY TO  
THURSDAY

BOOKING REQUIRED

# Christmas FESTIVE MENU

2 COURSE – £25 | 3 COURSE – £32

SERVED FROM 29th NOVEMBER – 24th DECEMBER

## TO START

### SWEET POTATO & GINGER SOUP

*With locally baked crusty bread*

### SMOKED MACKEREL CRUMPET

*Pickled vegetables, horseradish butter*

### HAM HOCK & SMOKED CHEESE CROQUETTES

*Crisp leaves, red pepper and chilli jam*

### MUSHROOM ROLL **V**

*A twist on a warm sausage roll, served with a rich Cumberland sauce*

## MAIN COURSE

### ROAST ENGLISH TURKEY

*Roast potatoes, roasted root vegetables, sprouts, red cabbage, pig in blanket, stuffing, rich thyme jus*

### GRILLED PORK CHOP

*Mashed potato, roasted baby onions, bacon and sprouts, balsamic honey sauce*

### 8OZ RUMP STEAK (£6 SUPPLEMENT)

*Triple cooked chips, baked tomato, fried onions and mushrooms, peas, garlic butter*

### BAKED COD FILLET

*Roasted new potatoes, green beans, chunky tomato, white wine and basil sauce*

### ROASTED CAULIFLOWER WEDGE **VE**

*Carrot and red pepper purée, new potatoes, sautéed onions and sprouts, tahini dressing*

## DESSERT

### HOMEMADE CHRISTMAS PUDDING

*Brandy and orange sauce*

### WARM CHOCOLATE & PISTACHIO TIFFIN

*Pistachio ice cream, freeze dried raspberries, raspberry coulis*

### TIRAMISU BREAD & BUTTER PUDDING

*Whipped Baileys cream*

### CHEESEBOARD (£4 SUPPLEMENT)

*Savoury biscuits, iced grapes, apple, chutney*

### WARM LEMON SPONGE **VE**

*Creamy plant based custard*

THE BUGLE  
COACHING INN

BAR | ROOMS | FOOD

# Christmas MENU Day

ADULT £80

CHILD £40

## TO START

### CAULIFLOWER & KALE SOUP

*Gallybagger cheese crouton*

### CONFIT DUCK LEG

*Crispy duck croquette, cherry compote, toasted almonds*

### SMOKED SALMON, CRAB & PRAWN TERRINE

*Cream cheese, watercress, lemon zest, granary bloomer*

### CONFIT BABY BEETS <sup>V</sup>

*Whipped feta, mulled wine jelly, hazelnut and pecan crumb*

## MAIN COURSE

### ROAST NORFOLK TURKEY

*Duck fat roasted potatoes, roasted root vegetables and sprouts, red cabbage, cauliflower cheese, pigs in blankets, pork and cranberry stuffing, rich thyme jus*

### ROASTED FORE-RIB OF BEEF

*Beef dripping roasted potatoes, broccoli purée, butter roasted baby carrots, turnips and sprouts, Madeira sauce, Yorkshire pudding*

### CHORIZO CRUSTED COD LOIN

*Lemon and herb risotto, fresh cream, garden peas, samphire*

### WINTER VEGETABLE PIE <sup>V</sup>

*A medley of winter vegetables, green lentils, dates and chestnuts, in a hot water pastry crust, served with thyme roasted potatoes, braised cabbage trio and vegetable gravy*

## DESSERT

### HOMEMADE CHRISTMAS PUDDING

*Brandy and orange sauce*

### FERRERO ROCHER YULE LOG

*Port and cinnamon cherries, caramelised hazelnuts, Isle of Wight pouring cream*

### ISLE OF WIGHT CHEESEBOARD

*Savoury biscuit selection, rich onion chutney, apple, celery and iced grapes*

### MANDARIN SPONGE <sup>GF</sup>

*Redcurrant and orange compote, honeycomb ice cream*